Meet the Makers

From traditional cheesemakers following recipes passed down for countless generations to innovative artisans breaking boundaries, our unique cheeses, meats, and more come from the best makers around the world. We work closely with these producers to source, select and sell artisan foods. We're proud to offer access to exceptional cheese and share the talents and stories of their makers with you.

SHARE IN THE JOYS OF CHEESE

"Uplands Cheese is our way of capturing and sharing the taste of our farm."

ANDY HATCH
UPLANDS CHEESE COMPANY

GREAT CHEESE, FOR EVERYONE.

When we say 'we know cheese,' we mean we're hands on at every point of the supply chain, from back-end operations down to every last bite. For you, that means farm-fresh ingredients, principled sourcing, diverse selection, and a commitment to serving great cheese. These are Murray's standards, and with them, we're delivering the highest quality products and making them accessible for all.

CHEESE

Arethusa Farm Dairy

Arethusa Farm & Dairy, a picturesque dairy farm in Connecticut, makes yogurt, ice cream, butter, sour cream, and cheese from a herd of about 300 cows.

Barn First Creamery

Barn First Creamery started in 2013 with two goats but have since grown the business into a farmstead goat microdairy with dozens of animals.

Beecher's Handmade Cheese

Crafted in Seattle's Pike Place Market, Beecher's beloved cheeses are as delicious as the fresh, local milk they're made from.

Berthaut

Based in the town of Epoisses in Burgundy, France, Berthaut almost single-handedly revived the village's historic cheese after the Second World War.

Blakesville Creamery

Blakesville Creamery of Port Washington, Wisconsin, is a farmstead creamery—their cheeses are made by hand on the same farm where their goats are raised and milked.

Bleu Mont Dairy

Bleu Mont Dairy's cheesemaker, Willi Lehner, created an aging cave in Wisconsin that produces outstanding bandaged Cheddar in the low hills of western Dane County.

Cabot Creamery

Cabot Creamery was founded in 1919 when 94 farming families formed a cooperative. It now encompasses 800 co-op farms across New England and New York.

Calabro Cheese

The Calabro family delivered fine ricotta, mozzarella, and burrata to families and mom and pop grocers across Connecticut, as they do today.

Cato Corner Farm

Their cows are raised on a pasture-based diet—in the winter, they're fed local hay, producing a lower volume of richer milk, perfect for semi-soft cheeses.

Ciresa

Since 1927, family-owned Ciresa has prided itself on its old-world affinage in a modern age. Now in its third generation, Ciresa is deeply invested in its craft and takes pride in their mastery.

Colston Bassett Dairy

Based in Nottinghamshire since 1913, Colston Bassett Dairy's first cheese was a hard-pressed Cheddar that was made in accordance with war-time restrictions during WWI.

Cypress Grove

Located on the rural north coast of California, Cypress Grove uses goat's milk to make soft-ripened cheeses blended with bold flavors, which have won numerous awards.

Ellsworth Cooperative Creamery

Ellsworth Cooperative Creamery is located in the heart of Wisconsin's Dairyland, dating back to 1908.

Goat Lady Dairy

Goat Lady Dairy's land was placed under a conservation easement to make sure it would always be used for agricultural purposes.

Grafton Village Cheese

Founded in 1892 as the Grafton Cooperative Cheese Company, Grafton Village was created by a group of Vermont dairy farmers as a way to turn surplus raw milk into cheese.

Jasper Hill Farm

Located in the Northeast Kingdom of Vermont, Jasper Hill Farm is a dairy farm with an on-site creamery where they make and age a variety of well-loved cheeses.

Kaserei Champignon

Founded in 1908 in Heising, Germany, Käserei Champignon uses fresh alpine cow's milk from the Allgäu to craft cheeses from blues to bloomies.

Kaserei Studer

The Studers, third generation cheesemakers, use fresh milk from local Swiss farms to make Scharfe Maxx. Scharfe Maxx Extra is a Murray's exclusive.

Kaserei Tufertschwil

Run by husband-and-wife team Walter Räss and Annelies Räss-Huser in Lütisburg, Switzerland, Kaserei Tufertschwil have landed on the perfect blend of tradition and innovation.

Maple Leaf

Led by cheesemakers Jeff Wideman and Paul Reigle, Maple Leaf delivers the highest in quality directly from Wisconsin—a heartland for American cheeses.

Meadow Creek Dairy

Meadow Creek practices year-round rotational grazing, and the herd is moved from grazed pastures to fresh ones to allow the grass to regrow.

Meredith Dairy

Located 50 miles west of Melbourne, Meredith Dairy is the largest farm of its kind in Australia.

Milton Creamery

Located in southern Iowa, Milton Creamery is owned and operated by the Musser family. All milk comes from farms within 30 miles where herds have fewer than 120 animals.

Mons Fromager-Affineur

Mons Fromager-Affineur is run by a family of cheesemakers dating back to 1964, when Hubert Mons and his wife began selling cheeses in the markets of Roanne, France.

Montgomery's Cheese

Montgomery's is one of only three farms in its ancestral homeland making truly traditional farmhouse English cheddar.

Murray's Cave Aged

Each cave was designed to ensure that every wheel of cheese matures in its ideal environment.

Murray's Cheese

One of 1st specialty cheese shops in NYC, Murray's makes, sources, sells and serves exceptional cheese and specialty foods nationwide.

Mystic Cheese Co.

Started from humble beginnings- a cheesemaking facility in a shipping container- Mystic Cheese Co. now operates out of a state-of-the-art facility in Groton, CT.

Nettle Meadow Farm

Located in Thurman, NY, Nettle Meadow is committed to the principles of natural ingredients, happy and healthy animals, and carefully hand-crafted artisan cheeses.

Old Chatham Creamery

For over 25 years, Old Chatham Creamery has produced award-winning, artisan sheep's, and cow's milk cheeses and yogurts.

Penterman Farm

Marieke® Gouda is named for cofounder Marieke Penterman who, in 2015, won the Wisconsin Outstanding Young Farmer Award- the first female to win this Award.

Perrystead Dairy

Perrystead Dairy is an urban micro-creamery based in Philadelphia with a focus on innovative, artisanal products.

Point Reyes Farmstead Cheese Co.

Point Reyes Farmstead Cheese Company originally began as a dairy farm in 1959 before shifting to cheesemaking full-time in 2000.

Quickes

Quicke's is led by Mary Quicke, an outspoken leader in the cheese world, known for her sharp cheddars, even sharper wit, and her penchant for surfing in the Atlantic.

Rivers Edge Chevre

Rivers Edge Chèvre crafts fresh and aged artisanal farmstead goat cheese in Oregon's Central Coast Range, using milk from their small family farm.

Rogue Creamery

Located in Central Point, Oregon, Rogue Creamery has been operating for more than 85 years, specializing in a wide selection of blue cheeses and Cheddars.

Roelli Cheese Haus

Roelli Cheese Haus has been home to four generations of Roelli family members, starting with Adolph Roelli who emigrated from Switzerland in the 1920s.

Sartori

Founded in 1939, Sartori is a fourth-generation family-owned and operated cheese company with deep roots in Wisconsin.

Sequatchie Cove Creamery

Sequatchie Cove Creamery's products are inspired by cheeses from the Savoie region of France, with the unique characteristics of the local Southern terroir.

Spring Brook Farm LLC

Vermont's Spring Brook Farm is renowned for its complex cheeses inspired by European favorites, including the Tarentaise Reserve that won American Cheese Society's 2014 Best-in-Show.

The Farm at Doe Run

Run by the founder of Urban Outfitters, The Farm at Doe Run is known for their award-winning cheeses and micro greens.

Uplands Cheese

Uplands Cheese Company is the crown jewel of Wisconsin artisan cheesemaking, located on Pleasant Ridge in Dodgeville, Wisconsin.

Vermont Creamery

Vermont Creamery began as a farmstead operation with just 60 goats; it now spans a network of over twenty family farms across Vermont and Canada.

Vermont Shepherd

The oldest sheep dairy farm in the US, Vermont Shepherd sprawls across 250 acres and produces more than 20,000 pounds of farmhouse cheese each year.

von Trapp Farmstead

The von Trapp family has been making certified organic farmstead cheeses at their 50-cow dairy farm in Waitsfield, Vermont since 2009.

Westfield Farm

Westfield Farm has been handcrafting award-winning farmstead cheeses in Hubbardston, MA, since 1971.

MEATS

Benton's Country Hams

Benton's Country Ham has history, dating back to 1947. These days, it is run by Allan Benton, who went from high school guidance counselor to respected meat mastermind.

Brooklyn Cured

Brooklyn Cured draws upon the traditions of Italian salumerias, Lower East Side delis, French charcuterie shops, and German beer gardens to create their artisanal dry-cured meats.

Carnegie Deli

Carnegie Deli is the epitome of old New York—a small Jewish delicatessen that opened in 1937 near Carnegie Hall.

Charlito's Cocina

Since 2011, Charlito's Cocina has prided itself on creating the highest quality cured foods using time-honored family recipes.

Creminelli Fine Meats

Cristiano Creminelli solidified his passion for salumi at the Creminelli family salumificio in Biella, Italy. The family has been recognized by Italy's cultural ministry as Artisans of Excellence.

Dehesa Cordobesa

All of Dehesa Cordobesa's products come from pure-bred, acorn-fed Ibérico pig, making them "de Bellota 100% Ibérico", the highest classification of Ibérico meat.

Edwards Virginia Smokehouse

Now a fourth-generation family business, Edwards Virginia Smokehouse got its start in 1926 when founder S. Wallace Edwards began selling ham sandwiches on the Jamestown-Scotland Ferry.

Fabrique Delices

Traditional French recipes and the finest ingredients are used to create Fabrique Delices' line of nearly 100 different small-batch, minimally processed delicacies.

Fermin

For more than 60 years, Fermín has been producing the highest quality Ibérico products in the world.

La Quercia

La Quercia works closely with regional farms to promote sustainability, focusing on the health and wellbeing of pasture-raised, heritage-breed pigs.

Nueske's

While their facilities have been modernized, Nueske's still uses traditional recipes and methods—blending spices by hand and avoiding binders and fillers.

Olympia Provisions

Established in 2009, Olympia Provisions was Oregon's first USDA-approved salumeria.

Palacios

Palacios has been crafting quality meats in Rioja, Spain, for decades, beginning with a family butcher shop in 1960.

Red Bear Provisions

Based in Chicago, Illinois, Red Bear specializes in farm-raised, hand-trimmed, small-batch meats.

Redondo Iglesias

Since 1920, the Redondo family has created high-quality cured meats that are rich in both flavor and Spanish tradition.

Tanara Giancarlo Spa

Tanara Giancarlo Spa has been making high-quality charcuterie and DOP Parma ham in Langhirano, Italy, since 1954.

The Spotted Trotter

The Spotted Trotter is a boutique charcuterie house bringing cured meats to Atlanta, Georgia, and beyond since 2009.

Vermont Smoke & Cure

Founded in 1962, Vermont Smoke & Cure produces smoked meat sticks from antibiotic-free meat that's hand-trimmed, ground, and smoked using real wood shavings.

SPECIALTY FOODS

B & R Farms LLC

Since 1929, the family-owned and operated B&R Farms has specialized in sweet, aromatic Blenheim Apricots.

Bee Seasonal

Bee Seasonal is an award-winning honey company founded by Larissa Leitner and her husband Thomas Hübbe in 2017.

Blake Hill Preserves

Blake Hill Preserves is an English fruit preservatory in Vermont creating innovative sweet, savory and spicy jams, marmalades and condiments for the modern pantry.

Cloudforest

An Oregon-based operation with roots in Ecuador, Cloudforest is a producer of chocolate and chocolatey products.

Crown Maple

Crown Maple's syrup is produced on an 800-acre organic maple farm using a process that combines traditional maple sugaring with new technology to preserve maple sap in its most natural form.

Cru Chocolate

Cru Chocolate is deeply rooted in Mesoamerican cacao and chocolate heritage, and is empowered to re-imagine a new world of chocolate.

Effie's Homemade

Effie's Homemade was founded in 2007 by former cooking instructors Irene Costello and Joan MacIsaac.

Fallot

Steeped in family history and French artisan tradition, Fallot Mustard Mill, founded in 1840, is the last independent and family-run mustard mill in Burgundy, France.

Firehook

Led by owner and founder Pierre Abushacra , they developed their own line of crackers alongside an array of bread and pastries, creating a crunchy, well-seasoned snack.

Isigny Sainte-Mère

Isigny Ste Mère Butter is made using the highest quality cream from the Isigny region of Normandy, France's dairy heartland.

Jose Gourmet

Portuguese operation José Gourmet focuses on utilizing traditional recipes and fair-trade ingredients to create top-quality tinned fish and gourmet groceries.

La Maison du Piment

Vincent Darritchon started La Maison du Piment in 1996, when he began harvesting and packaging Espelette peppers. He soon expanded to include his sweet-yet-tart black cherry confit.

La Panzanella

La Panzanella started in Seattle as a small bakery before eventually expanding into La Panzanella Artisanal Food Co.

Le Bon Magot, LLC

Le Bon Magot's small-batch artisanal products use locally sourced produce and oils, vinegars, and spices from around the world to create entirely unique blends of flavors.

Matiz

Matiz takes pride in sourcing and importing all-natural, gourmet food products in its native Spain.

McClure's Pickles

With help from their parents, brothers Bob and Joe McClure founded McClure's Pickles in 2006 using their great grandmother Lala's original recipe.

Mitica®

From the Spanish word for mythical, Mitica is a gourmet food importer that offers the best of the best from Spain and the Iberian Peninsula.

Moonshot

Moonshot is a woman-owned, black-owned producer of carbon-neutral crackers.

Onesto Foods

When searching for an all-natural, gluten-free snack to serve their daughter, Jane and Jesse Ciccone decided to create their own- not long after, Onesto foods was born.

Ortiz

Spain's Conservas Ortiz uses traditional fishing methods to ensure humane treatment, preserve the quality of the fish, and maintain the health of the oceans.

Pacific Pickle Works

Pacific Pickle Works is a Santa Barbara-based pickle company founded in 2011, producing quality pickled goods from regional produce - all natural and hand packed.

Patisserie Chocolaterie Pralus

Pâtisserie Chocolaterie Pralus was opened in Roanne, France, in 1948 by Auguste Pralus, inventor of the famous praline studded brioche bun the Praluline.

Pipcorn

Pipcorn, a woman-owned, minority-owned family business, produces popcorn and snack foods using non-GMO heirloom corn and no preservatives or artificial flavors.

Preservation Society

Operating out of Flint Hill, Virginia, the Preservation Society makes chutneys, jellies, sauces, spreads, and fruit pastes.

Raincoast Crisps

Raincoast Crisps is committed to delivering artisanal products, labeling each package of crackers with a small batch label of authenticity.

Red Bee Honey

Based in Weston, Connecticut, Red Bee Honey is known for its outstanding honeys.

Rodolphe Le Meunier

Rodolphe Le Meunier butters are made with pasteurized cream in a wooden butter churn and are molded by hand.

Rustic Bakery

Rustic Bakery is best known for their simple, flavorful crackers and shortbreads that pair beautifully with a wide variety of cheeses.

Rustichella d'Abruzzo

Founded in 1989, Rustichella d'Abruzzo is an Italian, family-owned company that specializes in rustic pastas.

Sidehill Farm

Sidehill Farm is a Vermont-based operation that uses ripe, local fruit to create artisanal jams made from just fruit and cane sugar.

Sir Kensington's

Sir Kensington's chooses ingredients carefully, from eggs that are Certified Humane Free Range, to sweeteners that are certified Fair Trade USA or Fair for Life.

Three Little Figs

Founded in Portland, OR, in 2010, Three Little Figs' goal is to produce exciting new flavors while honoring traditional cooking methods and supporting local agriculture.

Trade Street Jam Co.

Trade Street Jam Co. founder and CEO Ashley Rouse is a trained chef who creates vegan, small-batch jams in inspired flavor combinations.

Trois Petits Cochons

Founded in in 1975, Trois Petits Cochons specializes in small-batch, handmade French pâté and charcuterie specialties.

Trufflin®

Trufflin® owns their process from end to end, sourcing their truffles directly from a collective of French truffle hunters and farmers to ensure consistency and quality.

Virginia Chutney

Operating out of Flint Hill, Virginia, the Turner family makes chutneys that were created to be perfectly paired with cheese and charcuterie.

V Smiley Preserves

V Smiley Preserves includes an array of uniquely flavored fruit jams and preserves that are highly seasonal- crafted using what's currently ripe or in bloom at the time.

Z Crackers

Founded by Pam and Keith Pollacks, NYC-based Z Crackers makes non-GMO, vegan crackers using cornmeal, wheat bran, and olive oil.

Ziba

An Afghani nut and dried fruit company, Ziba Foods works directly with small-scale farms to source high-quality products.

Zotter Chocolates

Josef Zotter is considered one of the most inventive chocolatiers in the world and his company pioneered the hand-scooped method of making layered chocolate bars.

HOUSEWARES

Be Home, Inc

Based out of San Pablo, California, Be Home, Inc. utilizes sustainable materials from across the globe to create original designs and handcrafted artisanal goods.

Bee's Wrap

Hoping to eliminate the use of plastics in food storage, Sarah Kaeck founded Bee's Wrap in Middlebury, Vermont, in 2012 with sustainability in mind.

Boska Holland

BOSKA is an international kitchenware and home goods company founded in Holland in 1896. Since then, they've grown into a household name for sleek, stylish, and sustainable food tools.

Brooklyn Slate Company

Brooklyn Slate, founded in 2009, creates cheese boards and other home goods from locally-sourced slate.

JK Adams

Founded in 1944, J.K. Adams has been a leading producer of kitchen tools and housewares for more than 75 years.

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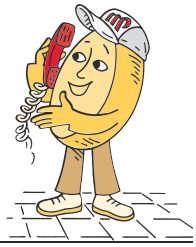

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